



Main Menu

MONDAY - SUNDAY
12 - CLOSE

Nibbles / Sharers

Assorted olives & feta cheese	5
Olives marinated in chilli and garlic with feta cheese	
Olives & balsamic oils	4
Served with home-made focaccia bread	
Tomato & basil bruschetta	5
Home-made toasted bloomer topped with garlic, chopped tomato, red onion, basil & balsamic dressing	
Dolcelatte garlic mushrooms	6
Mushrooms tossed in a garlic cream sauce served on garlic flat bread	
Garlic breads	8
Garlic butter	
Garlic and mozzarella	
Garlic and tomato passata	

Appetisers

Home-made soup of the day	5
Served with home-made warm bread & salted butter	
Whole baked Camembert	9
Studded with garlic & rosemary with home-made bread	
Spicy beer battered calamari	10
Served on a bed of mixed leaves with Aioli dip	
Panache halloumi fries	9
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds and fresh mint	
King prawns pil pil	11
Sautéed in extra hot virgin olive oil & garlic with fresh chilli and home-made bread	
Home-made smooth pâté	9
Served with toasted French bread & red onion marmalade	
Baby back home cooked ribs	10
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions served with home-made bread	
Antipasto	
Assorted Italian meats, Coppa, Mortadella & Salami accompanied by assorted olives, caremalised chutney and assorted homemade breads	
	Serves One 12
	Serves Two 22
Caprese	8
Sliced beef tomatoes with mozzarella and basil olive oil	

Salads

Chicken & pancetta Caesar	sml 9 / lg 14
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing	
Quinoa superfood salad	12
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce	
Warm goat's cheese salad	13
Mixed leaves, cherry vine tomatoes, cucumber, micro shiso and balsamic glaze	
Tuna nicoise salad	16
Grilled tuna steak with dressed leaves, green beans, tomatoes, onions, cucumber and a boiled egg topped with a honey mustard dressing	

Pasta

Chicken & bacon tagliatelle	14
Tagliatelle tossed in a cream sauce with chicken, bacon, fresh parmesan and served with a side of garlic flat bread	
Picante Salsiccia	14
Penne pasta tossed in a passata & cream sauce with pepperoni & chorizo sausage, served with a side of garlic flat bread	
Rigatoni Campagnolo	14
Rigatoni pasta tossed in cream, chicken, broccoli and a touch of chilli, served with a side of garlic flat bread	

Pizza

All our pizzas are made with double mozzarella & fresh tomato pasata	
Margherita	10
Pepperoni	13
Tandoori Chicken	15
Goat's cheese and sliced chicken	14
Hot and spicy	15
Chorizo, salami, pepperoni & jalapeños	
Panache special	14
Onion & asparagus topped with rocket	
Hoisin duck & pak choi	15

Home-cooked Hearty Dishes

Slow cooked hoisin duck	18
Slow cooked hoisin duck served with baby corn, mangetout, vine tomatoes and pak choi, served over a bed of soft noodles	
Home-made pies	15
All our pies are oven cooked with a shortcrust pastry top, served with mixed veg & mashed potato or house chips. Choose from:	
Steak & ale	
Cheese & onion	
Slow cooked beef stroganoff	17
With shallots & chestnut mushrooms, served with long grain rice & a side of flat bread	

From the Sea

Fish & chips	15
In light beer batter with house chips & pea puree	
Monkfish and prawn kebabs	24
Two skewers of monkfish & king prawns with a garlic butter or BBQ harissa glaze with your choice of house chips, sweet potato fries or long grain rice	
Pan fried sea bass	22
Two sea bass fillets served with lemon & dill sauce and a choice of one side	

Please ask your server to see the following further menus

Vegetarian, Gluten Free, Vegan Menu
Children's Menu

Please inform your server of any food allergies

Prices are inclusive of VAT
Optional 10% service charge for parties of 8 or more

Steak on the Stone

All our steaks can be cooked on our grill or on a slab of 480 ° lava rock. By cooking on the stone you enhance all the delicate flavours, making it a healthier way to cook your steak at your table your own way	
8oz Sirloin	22
The King's choice, hence knighted (James 1st 1617)	

8oz Fillet	35
The most lean & tender cut, recommended medium rare	

Steak on the Grill

8oz Sirloin	22
The King's choice, hence knighted (James 1st 1617)	

8oz Fillet	35
The most lean & tender cut, recommended medium rare	

Our steaks are recommended medium rare

House sauces	3
Peppercorn, Mushroom marsala, Béarnaise, Red wine jus or Blue cheese	

Burgers

Our home-made beef burger	16
Full of flavour, served with grilled pancetta and your choice of brie, stilton or swiss cheese, burger relish served on a brioche bun with a side of house chips	

Panache halloumi burger	16
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries	

Ovens & Pans

Pan fried calves liver	17
Served on a bed of creamy mash with sautéed onions and grilled pancetta	

Trio of pork loin steaks	18
Three pork loin steaks served on a bed of buttered kale with a side of house chips and a marsala sauce	

Tandoori chicken skewers	20
Tandoori marinated skewers, served on a bed of salad on a garlic naan bread with your choice of house chips, skinny fries or sweet potato fries	

Parmesan chicken Milanese	23
Butterflied chicken fillet in Panko breadcrumbs with parmesan & fresh thyme. Served with your choice of house chips, mash or sweet potato fries with a side of mushroom marsala sauce	

House Sides

House chips	4
Skin on fries	4
Sweet potato fries	4
Creamy mashed potato	4
Garlic mushrooms	4
Medley of roasted vegetables	5
Asparagus with chilli & garlic	5
Side salad	6